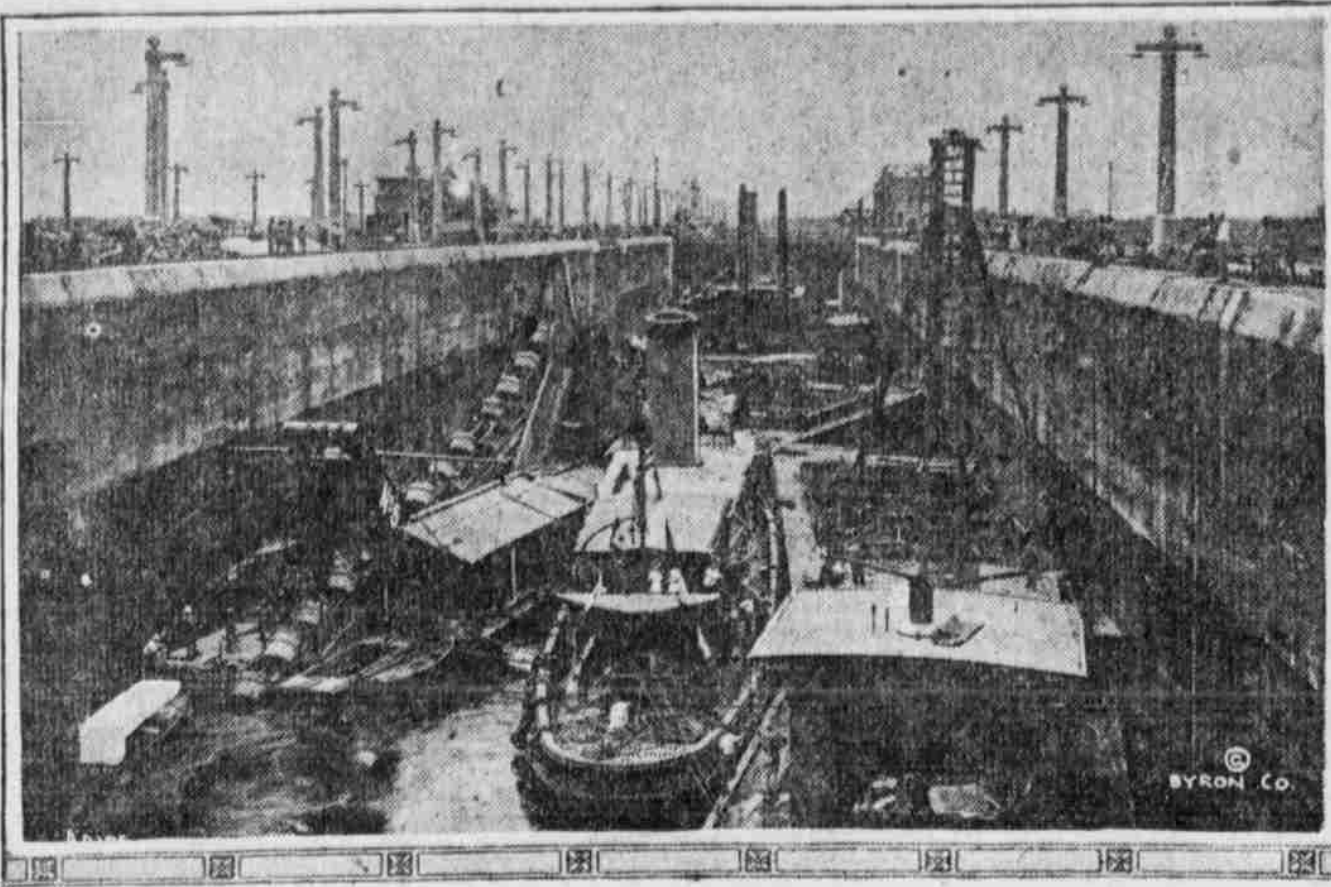


## GATUN LOCKS CROWDED WITH VESSELS



The Gatun locks of the Panama canal received a fine test the other day when fifteen vessels, including three dredges, were lifted together from the sea channel to the surface of the lake. The photograph shows the locks crowded with vessels.

## HUMORS OF THE PULPIT CURBS THE SAN JOSE SCALE

"Bulls" by Clergymen Arouse Mirth of Their Hearers.

Bad Judgment Sometimes Displayed by Preachers in the Selection of Their Texts—Curate's Odd Exordium.

New York.—It was Dr. Cosmo Gordon Lang, archbishop of York, who, when he was bishop of Stepney, remarked, apropos of the children of the east end: "They are doing a great deal to rebuke the tendency of the clergy to become middle aged in spirit—dull, morose and superior." And he told one of his favorite stories of a east end cleric, who was feeling lifeless and disconsolate on setting out on his daily round of visits, when a little street urchin looked up at him with a cheerful eye and knowing smile and said:

"Ullio, young man!" "That greeting quite reassured the parson for the rest of the day," Dr. Lang declares.

And it was Dr. Ingram, bishop of London, who once declared that a "sense of humor is essential to success. If a young man has no sense of humor I would keep him at college until he got one."

But, although many clergymen seem to lack that sense of humor which is so essential if their work is to be successful and popular, there are occasions when they themselves are the cause, unconsciously, of much amusement to others. The Rev. W. Cowan tells, for instance, how the "bull" at times arouses the risibilities of the congregation and plays havoc with the solemnity of the occasion.

"Brethren, I beg of you to take hold of your heart and look it straight in the face."

The following is said to have been a preacher's peroration: "We pursue the shadow; the bubble bursts, it leaves the ashes in our hands." A London preacher a short time ago invited "young men and women of all ages to attend his meetings, which reminds one of the memorable exordium of the nervous curate: "Young ladies, or perhaps I should say young women, for I wish to embrace you all." Nervousness is, indeed, accountable for some curious mistakes and laughable incidents. The preacher must have been nervous who gave out this text: "Heaviness may endure for joy, but night cometh in the morning."

Apparently it is dangerous for the young clergyman to fish for compliments. There is a story of a reverend divine who once asked a sexton how he liked the sermon. "I didn't like it at all," candidly answered that worthy. "Why, pray?" inquired the preacher. "First, because you read it; secondly, because it was not worth reading."

And there was another young man very vain of his accomplishments as a preacher, who, after officiating at a certain service for a Scottish minister who occasionally had to avail himself of the assistance of probationers, was met by the old gentleman with extended hands as he descended from the pulpit. Expecting high praise, he said, "No compliments, I pray." "Nay, nay, my young friend," said the parson, "nowadays I'm glad of anybody."

Mr. Cowan points out that preachers have a remarkable lack of common sense when choosing their texts. He has heard of an Edinburgh minister who preached a sermon on a miserly brother cleric from the words, "And the beggar died." Another cleric in preaching to a society of physicians announced as his text: "A certain woman . . . had suffered many things of many physicians and had spent all that she had, and was nothing better, but rather grew worse."

This is a story, too, told of an old evangelical clergyman who had a son in orders. The young man became a full blown ritualist. On one occasion the father paid a visit to his son, who asked him to preach in his church. For some time the old man refused, but pressed to do so, he at length

consented, and chose the text, "Lord, have mercy upon my son, for he is a lunatic."

## "THE BURLESON" IS LATEST

Baltimore Postoffice Clerk Names New Variety of Dahlia for His Official Superior.

Washington.—Fame sought out Postmaster General Burleson and cloaked him when it produced a new variety of dahlia and named it "the Burleson." W. H. Harvey, a clerk in the postoffice at Baltimore, was the humble agent through which the investiture was accomplished. Mr. Harvey dug and delved and produced the new bloom.

"And it's a corker," he said proudly. "It's worthy of the distinguished name it bears."

The postmaster general evidently subscribed to Mr. Harvey's views, for



Postmaster General Burleson.

the "Burleson" dahlia rested proudly in a vase on the official desk today. It has come to be recognized in government circles that a public man must have a rose or a chrysanthemum or a carnation or something named for him before he really can be placed in the exalted list.

## HEARD FLUTE 400 MILES OFF

Captain of Steamer Solfels Reports Odd Incident of Wireless While at Sea.

Philadelphia.—An unprecedented phenomena in wireless telephone and telegraphy was told by Captain Schmidt of the German steamship Solfels, who reports while bound from Calcutta and Ceylon to Philadelphia he heard the clear notes of a flute at St. Michaels, 395 miles distant from the Solfels. On the night of September 29, Wireless Operator Blitz called Captain Schmidt's as well as Chief Officer Lampe's attention to the fact that some one was playing on the flute, the notes of which were clear and distinct to both Operator Blitz and Chief Officer Lampe. As the nearest land, the Azores Islands, was approximately 400 miles away, all hands were interested to know where the music came from. The music continued, and a wireless message was sent to St. Michaels, the capital of the Azores. A reply stated that it was a national holiday and the man at the flute was playing "God Save the King."

As the wireless apparatus on the Solfels was of the Telefunken type, which is practically a telephone and wireless telegraphy outfit combined, there was no trouble in detecting the sound, although a long distance away.

New York.—Pedestrians on the Brooklyn bridge were startled when they heard Patrolman Slevin shout: "Stop, or I'll shoot!" Some of them turned in time to see a slim young man in a bathing suit vault to the top of the railing near the middle of the span. He stuck his thumb to his nose and wiggled his fingers at the policeman.

State Geologist Discovers Parasite That Clears Orchards of the Pest.

Gettysburg, Pa.—H. A. Surface, state geologist, announces that he and his inspectors have discovered and are propagating a remarkable internal parasite of the San Jose scale that is clearing up this dreaded horticultural pest throughout the eastern quarter of Pennsylvania.

"In making the announcement of the discovery, propagation and dissemination of an effective enemy of the San Jose Scale," said Professor Surface, "I am announcing by far the most important horticultural event in America for the entire year."

This parasite, which is a hymenopter, a very minute wasplike insect, has cleared up the scale entirely in most orchards of the counties of Franklin, Cumberland, Adams, York, Dauphin, Lebanon, Lancaster, Berks, Bucks, Montgomery, Chester and Delaware. Orchards that were badly infested by the scale a year ago are now entirely free from it. Entire nurseries that could not get state certificates a year ago because of bad infection, are now so clean that the best inspectors have been unable to find a living scale in them this season.

## MOTHER SLAIN; BABY UNHURT

Infant Has Inexplicable Escape From Death in Five-Story Fall.

Paris.—The concierge of a house in the Rue des Pyrenees heard the sound of a fall in the courtyard the other morning. Rushing out, he found the body of Mme. Coquelet, a fifth floor tenant, lying against the wall, and her baby crying close by. On being carried to a hospital the woman died immediately, but the child was miraculously unhurt, except that its lip was cut by a broken tooth.

Coquelet was still in bed when his wife rose to make the coffee, and the next thing he heard was that the body had been found below the kitchen window, out of which she must have thrown herself with the baby clasped in her arms. The only explanation offered by the widower is that his wife must have been laboring under a fit of neurasthenia, as he never had the slightest reason to suspect any suicidal intention, nor was there the slightest motive for her taking her life. The escape of the baby is inexplicable.

## GOT NAME IN PUBLIC PRINT

Young New Yorker Leaps From the Brooklyn Bridge for Notoriety's Sake.

New York.—Pedestrians on the Brooklyn bridge were startled when they heard Patrolman Slevin shout: "Stop, or I'll shoot!" Some of them turned in time to see a slim young man in a bathing suit vault to the top of the railing near the middle of the span. He stuck his thumb to his nose and wiggled his fingers at the policeman.

"You can't hit a balloon," he yelled. Then he jumped. He struck the water feet first and disappeared. In a few seconds he bobbed up and swam to a waiting rowboat. The jumper, who said he was Joseph C. Murphy, twenty-one, was arrested and charged with attempted suicide. "Aw," protested Murphy, "I just jumped to get my name in the papers."

## Dog Is Sentenced to Death.

Newark, N. J.—Judge Herr in district court here sentenced a dog to death because it had bitten Sidney Rosenbloom, thirteen, and his pet parrot. Mrs. John Kravarek, owner of the dog, testified that the parrot called her dog a "dirty pup" and kept it up until the dog got tired of it and bit the bird.

## The KITCHEN CABINET

LET no pleasure tempt thee, no profit allure, no ambition corrupt thee, no example sway thee, no possession move thee, to do anything which thou knowest to be evil. —Franklin.

## SOME THANKSGIVING GOODIES.

The time-honored dishes which are inseparable from Thanksgiving are so often discussed that a few different ways of serving the common vegetables may be of interest at this time.

Beets that are baked in the oven have a better flavor than when they are boiled. Care should be taken in turning them not to break the skin. Serve them sliced or chopped, seasoned with butter and pepper and salt.

Stuffed Onions.—Take as many onions as there are people to serve, parboil them until tender but not broken. Drain, remove the centers when cold, chop three of these centers and mix with a cup of cold cooked ham, finely chopped. Moisten with cream and the yolk of an egg, well beaten. Fill the centers with this mixture.

Place a piece of butter on the top of each, put into a deep dish and bake. Pour a little milk about them and bake a few minutes covered, then remove the cover, sprinkle with buttered crumbs and when brown, serve.

Braised Cabbage.—After cutting a good sized cabbage in half, soak it in cold water for an hour or more. Then boil quickly in plenty of boiling salted water. Drain and remove the stalk from the center, after cooking twenty minutes. Put into a sauce pan one sliced carrot, one sliced turnip, one stalk of celery, a few sprigs of parsley, one sliced onion and a bunch of any herbs. Lay the cabbage on top, pour over two cupsful of stock and boil until tender. Drain. Lay on a hot dish and serve at once.

Young Carrots.—Scrape the carrots and put them into a sauce pan with a small onion, a bay leaf, a little salt and pepper. Cover with stock and stew until tender. Place on a dish around a mound of mashed potatoes.

Fried Celery.—Wash nice pieces of celery and simmer in boiling salted water until tender. Drain and cut in halves, lengthwise; brush over with beaten egg, seasoned with salt and pepper. Fry in deep fat and when a light brown remove and drain.

Sprinkle with chopped parsley and serve.

When the large, fresh mushrooms may be obtained, there is nothing more delicious to serve with a stuffing or forcemeat made of chopped ham, and seasonings, filling the caps, and then bake in a hot oven fifteen minutes.

Smile awhile, and while  
You smile another smiles,  
And soon there's miles  
And miles of smiles,  
And life's worth while  
Because you smile.

## CHESTNUT TIME.

This delicious nut is so good in many ways that those who are fortunate enough to have plenty are to be congratulated.

As a stuffing for fowl they are a great delicacy. Boil and mash and season well with butter, salt and red pepper. The addition of bread crumbs helps in filling a large turkey. Mushrooms or oysters may be substituted for part of the chestnuts, if so desired. Onion, thyme or sage is added for seasoning. Plain boiled chestnuts, mashed and seasoned, are a delicious dish served as a vegetable.

French Chestnut Soup.—Peel and boil a quart of large chestnuts in salted water, remove the brown skins and chop fine. Add a teaspoonful each of salt and sugar, the rind of a lemon and a quart of water; bring to a boil and cook slowly for an hour. Rub through a sieve, add two quarts of veal or chicken stock, a teaspoon of parsley, finely minced, a tablespoonful of flour and butter well blended, and season with red pepper. Simmer twenty minutes, stirring all the time. Put through a sieve and serve. A yolk of egg well beaten may be added just before serving, if so desired. It makes a richer soup.

Chestnut Pancakes.—Beat separately the yolks and whites of three eggs, add three-fourths of a cup of cream, a tablespoonful each of butter and sugar with sufficient flour sifted with two teaspoonfuls of baking powder to make a batter. When the cakes are baked, spread with chestnut puree, seasoned with salt and mixed with a little cream. Roll the cakes and fasten with toothpicks. Sprinkle with powdered sugar and brown in the oven.

## Spitful.

Patience (looking in the glass)—Can I believe my eyes? There are two gray hairs!

Patrice—Take the hair back to the store and make 'em change it, dear."

## Getting Up in the World.

Architect (enthusiastically)—When you get into the new house you won't know yourselves.

Mrs. Newrich—Excuse me, it will be other people we won't know.

How many smiles there could be  
If folks would always say:  
"Good morning, neighbor, let me give  
A helping hand today!"  
How many smiles there will be,  
My friend, when you and I  
Have learned to practice what we wish  
There's other folks would try!  
—John Trowbridge.

## HINTS WORTH KNOWING.

Here is a suggestion for fixing a pine or soft wood floor which is certainly invaluable. Smooth off the floor, filling all the cracks with filler or putty, and then paint it with a coat of sodium silicate (soluble glass), the same that is used to preserve eggs. It will also preserve floors and save the back of the woman who has to scrub and clean them. The water-glass will dry almost immediately, and three coats should be put on, one right after the other. If you wish to change the color of your floor, add yellow ochre or Vandyke brown (water colors, not oil). Try on a board until the color desired is obtained. When the paint is dry, cover it with a coat of three parts boiled linseed oil and one part Japan dryer, mixed. Any kind of a floor or old furniture may be treated in this way.

Apply a raw white egg to a cut; it will keep out foreign matter and allay the pain.

For a cough, a roasted lemon is both healing and pleasant to take. Roast the lemon carefully until thoroughly hot, then squeeze the juice into a cup containing a few tablespoonfuls of sugar. Take a spoonful whenever the cough is troublesome.

Burn a little camphor gum in the closets where moths have been found. Close the door and keep the fumes in as long as possible.

A piece of camphor gum in the silver chest will keep the silver from tarnishing.

A lump of lime kept in the fruit closet will keep mold from forming on jelly and preserves.

When peeling onions, a pair of auto goggles worn will keep the eyes from troubling.

Keep a list of easily prepared dishes inside the cupboard door or in an equally handy place, so when unexpected company arrives in the flurry of trying to think of something to eat no time need be lost.

Slip a paper bag over the egg beater when whipping a little cream in a bowl, so there will be no splatters.

A dish mop is a good window cleaner. Use two, one to wash and the other for polishing the windows.

Bread dipped in milk and baked makes delicious rusks to serve with salad or soup.

Smile even when you're down and out,  
Smile when trouble routs about  
Smile in sorrow, smile in pain,  
Sunshine always follows rain.

## THERE'S POETRY IN PIE.

There is probably no pie more generally liked than pumpkin, when it is well made and properly seasoned. A cup of sifted pumpkin, or at most a cup and a quarter will make a good-sized pie. One or two eggs, a pint of milk, sugar, ginger, a little cinnamon or cloves, if one likes a dark pie, with a few drops of lemon extract gives a good flavor. The richer the milk the better the pie, of course.

Pineapple Pie.—Make a good rich crust, add the pineapple with enough sugar to sweeten, put a teaspoonful of flour sifted over and then place the top crust. Bake as usual. Long, slow baking brings out the flavor of pineapple as well as ordinary apple.

Cornstarch Pie.—Scald a pint of milk, add two tablespoonfuls of cornstarch, the beaten yolks of two eggs, a pinch of salt and a quarter of a cup of sugar; boil, then pour into a crust. Cover with a meringue made from the whites with two tablespoonfuls of sugar. Brown in oven. Flavor with any desired flavoring.

Cream Pie.—Bake a rich crust, and when cool fill with sweetened whipped cream flavored with vanilla. Just before serving dot with bits of red jelly.

Sour Cream Pie.—Take a cupful of sugar, chopped raisins and sour cream; add one egg well beaten, one-half teaspoonful each of cinnamon, nutmeg and salt, a fourth of a teaspoon of cloves and a teaspoonful of vinegar. Bake with two crusts.

Apple Custard.—Add a cup of sugar to a cupful of grated apple, two eggs well beaten, one cup of sweet cream and the grated rind of a lemon. Pour into a pie plate lined with pastry, and bake.

Any fruit may be put into a baked shell, covered with egg white and baked, making a very attractive pie.

Nellie Maxwell.

## Who Won?

"Your rival in love once?"

"Yes."

"He seems rather crestfallen. You evidently got the girl?"

"No. He got the girl."

## An Easy Boss.

"The way that stenographer of yours manipulates a machine is wonderful."

"Yes, but the way she manipulates me is more wonderful still."



Better cookies, cake and biscuits, too. All as light, fluffy, tender and delicious as mother used to bake. And just as wholesome. For pure Baking Powder than Calumet cannot be had at any price. Ask your grocer.

RECEIVED HIGHEST AWARDS  
World's Pure Food Exposition, Chicago, Ill.  
Paris Exposition, France, March, 1912

You don't save money when you buy cheap or big-size baking powder. Don't be misled. Buy Calumet. It's more economical—more wholesome—gives best results. Calumet is far superior to sour milk and soda.

## Magnificent Crops in All Western Canada Is 1913 Record

160 ACRES  
FARMS IN WESTERN CANADA  
FREE

All parts of the Provinces of Manitoba, Saskatchewan and Alberta, have produced wonderful yields of wheat, oats, barley and flax.

Wheat graded from Contract No. 1 Hard, per acre, 22 bushels was about the total average. Mixed farming may be considered fully as profitable an industry as grain raising. The excellent grasses full of nutrition are the only food required either for beef or dairy purposes. In 1912 at Chicago, Western Canada carried off the Championship for beef steer. Good schools, markets convenient, climate excellent. For the homesteader, the man who wishes to farm extensively, or the investor, Canada offers the biggest opportunity of any place on the continent.

Apply for descriptive literature and reduced railway rates to the Superintendent of Immigration, Ottawa, Canada, or to

W. V. BENNETT,  
Bee Building, Omaha, Neb.

## Not Yet.

"Do you not propose to marry?" asked Miss Flitters of young Mr. Bainbridge.

"Well, I haven't proposed yet," replied he, in a tone which forbade a further prosecution of inquiries.—Puck.

## Cheap.

"Yes, my dear fellow, every man has his price."

"Oh, indeed! And what do you think is mine?"

"Oh, you just give yourself away."

## Mixed Up.

"Did that play make out in its run?"

"Yes, indeed! Why, it was a walk-over."

## Pain in Back and Rheumatism

are the daily torment of thousands. To effectually cure these troubles you must remove the cause. Foley Kidney Pills begin to work for you from the first dose, and exert so direct and beneficial an action in the kidneys and bladder that the pain and torment of kidney trouble soon disappears.

PISO'S REMEDY  
Best Cough Syrup. Tastes Good. Use in time. Sold by Druggists.  
FOR COUGHS AND COLDS